



2018 IMPRESSION WHITE



FRESH AND VIBRANT, RICH AND TEXTURAL, BARREL FERMENTED CHARDONNAY

Colour

Straw, pale lemon with a green hue.

Aroma

Pineapple and citrus with light toasty, mealy notes. Refreshing and restrained yet layers of complexity.

Palate

A refreshing entry, pineapple and citrus. Concentrated, oily and textural palate. Finishing long, tight and linear with an underlying mineral note.

Vintage

The Spring leading up to the 2018 vintage was relatively frost free. A warm, dry early summer followed by a very hot January and February ensured the vintage was on track to be a good one. A rain event early March brought about an early pick for the Chardonnay, however due to the vintage being ahead the Chardonnay was picked with beautiful bright acidity and lovely citrus, lemon and pineapple notes.

Vineyards

Bivvy Vineyard, Te Awanga and Askerne Vineyard, Havelock North.

Clone

Mendoza Chardonnay.

Soils

Clay, Sand, Silt.

Ageing

8 months in matured French oak barrels.

Malo-lactic Fermentation

100%

Unfined and light filtration

Chemistry

pH 3.62 TA 5.6g/L Alc 13.2 %v/v.

Recommended Cellaring

Drink now or cellar for 3-4 years.

100 x 12 cases produced



REVIEWS

4.5 STARS - 2019 Buyers Guide to New Zealand Wines - Wine Writer - Michael Cooper

Already delicious, the 2018 vintage (4.5*) was matured for eight months in seasoned French oak barrels and given a full, softening malolactic fermentation. Bright yellow, with a fragrant, slightly buttery bouquet, it is a sweet-fruited, well-rounded wine, with generous stonefruit flavours, gentle, nutty oak characters adding complexity, and loads of drink-young appeal.

93/100 - The Real Review - Bob Campbell MW

Made from Mendoza clone chardonnay matured for eight months on the yeast lees. Impressively rich, weighty chardonnay with ripe peach, honey, sizzled butter, ginger and spicy oak flavours. A classy crowd-pleaser.